

IN THE CLAIMS:

Please amend claim 8 as indicated below. The following is a complete listing of claims and replaces all prior versions and listings of claims in the present application:

1-7. (Canceled)

8. (Currently Amended) A process for making a confectionery product having a chocolate core and a sugar-based shell coating, the process comprising the steps (a) to (f), in the specified order:

- a) preparing a chocolate mix in paste or liquid form from solid chocolate making ingredients and at least one fat;
- b) cooling said chocolate mix to about 29°C to 31°C to form a cooled chocolate mix;
- c) transferring said cooled chocolate mix into a mixing chamber and delivering a gas to said mixing chamber;
- d) in said mixing chamber, incorporating the gas into said cooled chocolate mix having a temperature of about 29°C to 31°C to form a low density chocolate by subjecting the chocolate mix and the gas to a mixing action whereby [(with)] micro gas bubbles are formed in the mixing chamber having an average diameter of less than 25 microns and the micro gas bubbles are dispersed substantially homogeneously in said low density chocolate;
- e) extruding or otherwise depositing the low density chocolate onto one or more moulding rolls chilled to a temperature in a range of -18°C to -15°C and solidifying said low density chocolate into a desired shape; and
- f) coating said moulded, low density chocolate with a sugar-based shell coating to form a confectionery product.

9. (Previously Presented) A process according to claim 8, wherein said gas is incorporated into said chocolate mix by mixing of said chocolate mix together with said gas.

10. (Previously Presented) A process according to claim 9, wherein said mixing is carried out by using a high shear rotor-stator mixing head agitating the chocolate mix, wherein the rotor moves at above about 49 revolutions per minute.

11-12. (Canceled)

13. (Previously Presented) A process according to claim 8, wherein the average diameter is about 17 microns.

14. (Canceled)

15. (Previously Presented) A process according to claim 8, wherein step (c) includes forming said low density chocolate into a slab of constant thickness.

16. (Previously Presented) A panned confectionery product comprising a chocolate core and a sugar-based shell coating, wherein the product is produced by the method of claim 8.

17-20. (Canceled)